



Ukkht
ELEVATED INDIAN CUISINE



Menu Food



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Shorba

Tamatar Dhaniya Ka Shorba 475

A Delicious Soup of Tomatoes, Fresh Green Coriander, Garnished with Crackling.

Dal Ka Shorba 475

Shorba of Lentils Cooked with Fresh Ginger, Coriander and Chillies.

Shahi Murgh Shorba 525

Indian Spiced Chicken Soup Infused in Saffron.

Murgh Multani Shorba 525

Fragrant Chicken Broth, An Awadhi Signature Recipe.

The Ancestral Art of Shorba;

The art of shorba-making was elevated to ceremony. Recipes were passed not through books, but through oral tradition—from head chef to apprentice, generation after generation. These were not mere broths; they were elixirs of balance and beauty, designed to awaken the senses.





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Veg Starters

Subz Galouti Kebab

625

An Awadhi staple, tender mixed vegetable patties flavoured with over 25 rare spices, best complemented with Mughlai paratha.

Khumb Galouti Kebab

675

Minced button mushrooms shaped in a melt-in-the-mouth patty flavoured with 25 rare spices, best complemented with Mughlai paratha.

Palak Ki Shami

595

Spinach shami kebabs stuffed with pistachio, cheese, green chillies, ginger, crushed garlic and cumin.

Dahi Ke Kebab

645

Creamy kebabs marinated in strained yogurt and a medley of spices.

Zaffrani Paneer Tikka

695

Succulent cubes of cottage cheese mildly flavoured with saffron and chargrilled in the tandoor oven.

Reshmi Broccoli

625

Broccoli florets marinated in a creamy marinade of cashew paste, chargrilled in the tandoor.





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Veg Starters

Veg Seekh

625

Succulent kebabs made from minced vegetables, medley of spices, skewered on an iron rod and chargrilled in the tandoor.

Soya chaap

625

Grilled soya Chunks Marinated in Robust Indian Spices Served with Mint chutney.

Aloo Nazakat

595

Whole potatoes scooped and stuffed with cheese, dry fruits & Indian spices cooked in clay oven.

Paneer Tikka Shashlik

695

Cubes of cottage cheese marinated with flavoured pickle, Ajwain and Indian spices cooked in clay oven.

Beet Root Shami

595

Beetroot patties tossed with royal cumin, garam masala and cooked on griddle.

Tandoori Khumb

645

Button Mushroom marinated in fresh herbs and in house tandoori masala, char grilled in tandoor.





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Non-Veg Starters

Mutton Galouti

845

A staple in Awadhi cuisine, melt-in-your-mouth mutton patties with a blend of over 25 rare spices, best complemented with Mughlai paratha.

Kalmi Kebab (5 Pcs)

795

Tender chicken leg pieces in a special blend of spices, kalmi masala, marinated with cashews, green chillies and cream.

Murgh Seekh Kebab

745

Boldly spiced minced chicken kebabs skewered on an iron rod and chargrilled to perfection.

Seekh Gilafi Kebab

745

Minced chicken Kebab, Laced Juicy Tomatoes & Capsicum, Baked in Clay Oven.

Murgh Tikka Kebab

745

Chunks of Chicken Marinated in Yoghurt and other Fragrant Spices and Then Finally Roasted in Clay Oven.

Murgh Malai Tikka

745

Chicken Tikka Marinated with Hung Curd, Mace, Cardamom and Caraway Seed.





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Veg Main Course

Kofta-E-Pukkht

645

Potato and cottage cheese dumplings served in a mildly flavored creamy gravy.

Lehsuni Motiya Palak

575

Seasonal green vegetables with a choice of corn or cubes of cottage cheese.

Pukkht Kadhai Paneer

675

Spicy cottage cheese cubes in a tomato-onion based gravy flavoured with kadhai spices.

Motiya Mushroom Korma

645

An authentic Lucknowi korma masala gravy with button mushrooms

Methi Malai Matar

645

Mildly spiced green peas in a creamy fenugreek flavoured gravy.

Pukkht Bhindi Pasand

575

Okra cooked just the way you like it, choice of: Crisp (Kurkuri) with a delicate spice mix or sautéed in onion masala.



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Kathi Rolls

Paneer Kathi Roll

525

Two rolls of Mughlai paratha stuffed with cottage cheese cubes, peppers, onions and drizzled in a mint chutney sauce.

Soya Chaap Roll

525

Two rolls of Mughlai paratha stuffed with Soya chaap, peppers, onions and drizzled in a mint chutney sauce.

Murgh Kathi Roll

595

Two rolls of Mughlai paratha stuffed with tender pieces of chicken, egg, peppers, onions drizzled over with garlic mint chutney.

Gosht Kathi Roll

645

Two rolls of Mughlai paratha stuffed with juicy mutton pieces, peppers, onions and drizzled over with garlic mint chutney.





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Chef's Special Platters

Nawab-E-Tastari (Veg)

1495

Pesto Paneer Tikka, Paneer Tikka, Malai Paneer, Dahi Ke Kebab, Mushroom Tikka, Dahi Ke Shole, Paneer Tikka.

Nawab-E-Tastari (Non-Veg)

1795

Chicken Malai Tikka, Chicken Tikka, Chicken Pesto Tikka, Tangdi Kebab, Fish Tikka, Mutton Seekh Kebab, Chicken Seekh Kebab.

Pukkht Nawab-E-Tastari (Non-Veg)

3295

Chicken Malai Tikka, Chicken Tikka, Chicken Pesto Tikka, Chapli kabab, Mutton Shami Kebab, Mutton Seekh Kebab, Chicken Seekh Kebab, Tandoori Jhinga, Amritsari Fish Tikka, Tangdi Kebab, Rumali Roti (4 PCS).

A Legacy of Flavour, Born in Royal Kitchens;

Timeless traditions, passed down through generations, now served on your plate.

A royal experience curated for the true connoisseur of taste — experience a regal spread inspired by the grandeur of Nawabi kitchens and the legacy of age-old culinary mastery.



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Non-Veg Starters

Murgh Lehsuni Kabab

745

Boneless chicken marinated in garlic and green chili paste.

Shahi Shami Kebab

845

Aromatic Pan Grilled Lamb Mince Kebab Blended with Scallions and Coriander.

Sarson Mahi Tikka

895

Boneless Chunks of fish marinated in yoghurt, flavored with mustard and cooked in clay oven

Amritsari Fish Pakora

875

Boneless chunks of River Sole fish, batter fried, spiked with carrom and crushed coriander seeds.





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BIRYANI / RICE

Awadhi Murgh Biryani

795

A biryani like no other, a dish refined by the Royal Bawarchis using sophisticated cooking techniques that has transformed the humble dish. Boneless pieces of chicken marinated in a blend of over forty spices, layered with fragrant rice and slow-cooked "Dum" style for six hours, served with cooling yogurt raita.

Nawabi Gosht Biryani

945

Delicate in flavour and fragrance, a dish fit for Royalty, using sophisticated cooking techniques, only available at AWADH. Tender pieces of boneless mutton marinated in a unique blend of over forty spices, layered with fragrant rice and slow-cooked "Dum" style for six hours, served with cooling yogurt raita.

Awadhi Subz Biryani

645

Seasonal vegetables layered with aromatic rice and delicately cooked over low flame, best complemented with garlic flavoured yoghurt and cumin-laced Jal-Jeera to quench your thirst.

Subz Pulao

645

Different Types of Vegetables and Rice cooked together to Release an Array of Flavour and Taste.

Steamed Rice

295

Steamed basmati rice, best when paired with dal and curries





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NON-Veg Main Course

Saag Murgh/ Gosht

795/995

Chicken and mutton pieces in a spinach-based spiced gravy

Murgh Lucknowi Masala

795

Chicken cooked in a fiery masala gravy including onions, garlic, ginger and chilies, best complemented with Mughlai paratha.

Murgh Makhani Pukkht

795

Popularly known as butter chicken; succulent pieces of chicken in a mildly spiced creamy tomato gravy.

Pukkht Kadhai Murgh

745

A favourite dish from Punjab, chicken cubes in tomatoes, onions, green chilies, ginger, garlic and spices tossed in a traditional iron wok.

Murgh Lababdar

745

Pieces of Marinated Chicken with Yoghurt and Various Flavouring Spices.





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NON-Veg Main Course

Gosht Nihari

1095

Eaten by the Nawabs of the Mughal Empire, this mildly flavoured mutton stew is slow-cooked overnight in a Nihari potli masala.

Rogan Josh

995

Cubes of mutton braised with an onion flavoured with garlic, ginger, yogurt, and aromatic spices.

Bhuna Gosht

995

Mutton cooked with fried onions and tomato paste and a blend of aromatic spices.

Pukkht Korma

795/995

Choice of chicken or mutton in a brown onion and cashew gravy, spiced with cardamom and mace, a true delicacy of Lucknow.

Mughlai Anda Masala

495

Hard boiled eggs simmered in saffron flavored gravy, an age-old recipe of the Royal Nawabs.

Methi Mahi Pukkht

895

Tender fillets of fish in a creamy fenugreek flavoured gravy.





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DAL | LENTILS

Sultani Dal

575

A combination of yellow and red lentils tempered with cumin and green chilies.

Dal-E-Pukkht (Dal Makhani)

645

Slow cooked for 12 hours, black lentils and kidney beans laced in cream, butter and a blend of spices, best complemented with buttery naan.

